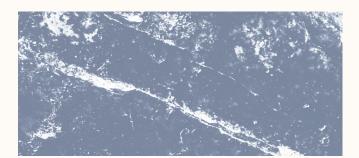


Pinot Noir 2019



VINFYARD Kiser

APPELL ATION Anderson Valley

COUNTY Mendocino

ALCOHOL BY VOLUME 13.0%

VOLUME 750ML

AROMA violets. anise seed.

FI AVOR

wild sage,

salted plum

FOOD PAIRINGS

slow-cooked

w/ chimichurri.

lamb vindaloo

grilled hangar steak

short ribs,

nori.

black raspberry

PH BALANCE 3.34 RESIDUAL SUGAR 0.02 g/l

VINIFICATION

3.84 tons hand-harvested and sorted on Sept. 14, 23, and 27. All clones fermented separately (15% whole cluster in open-top tanks using wild yeasts. A 4-day cold soak preceded regular cap management for balanced extraction during a 12-16 day primary fermentation Aged for 10 months in 30% new oak. Bottled without fining or filtration.

TOTAL ACIDITY

7.2 g/L

BRIX

23.1°

SITE

Just 9.5 miles from the Pacific, the iconic Kiser Vineyard is situated in the far northwestern corner of Anderson Valley's "deep end." This extremely cool site, ringed by redwoods, was planted in 1999 and has two distinctive blocks. The upper block at 600ft. elevation has clones 114, 667, and 777 on compressed sandstone with bands of schist. The lower block at 300ft. elevation has clone 115 on dense stony soils. The vineyard is cared for by Ernest & Ruthann Kiser. PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SUI FITES

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